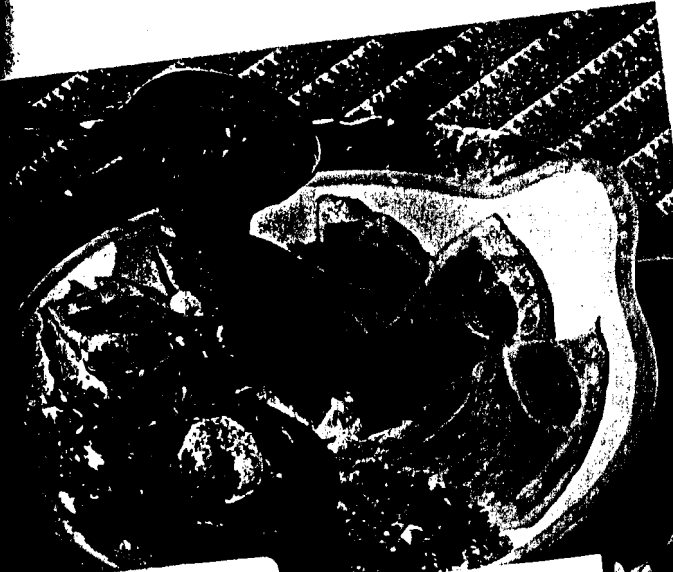


3 ways to give meals that Magic touch



HOLSUM

Recipe for Sliced Ham with Currant Jelly Sauce

4 servings sliced ham
 1/2 cup Holsum Currant Jelly
 2 teaspoons Holsum Mustard
 2 teaspoons brown sugar
 3 to 4 tablespoons vinegar

To give ham that magic touch, serve it this appetizing way! Pan fry the ham slices slowly. Remove to warm platter. Add delicious Holsum Currant Jelly, brown sugar, vinegar and fine Holsum Mustard to meat juices in pan. Simmer until jelly is melted. Strain sauce and serve over ham. Or, if a rich glaze is desired, return ham to frying pan and cook 1 minute in sauce before serving. For variety: Next time, use delicious Holsum Grape Jelly!



HOLSUM

Recipe for Green-and-Gold Salad

1/4 cup Holsum Salad Dressing
 1 3-oz. package cream cheese
 Dash of salt
 5 slices pineapple
 4 thin rings green pepper
 1 bunch watercress
 4 Holsum Stuffed Olives, sliced

There's easy salad magic in creamy Holsum Salad Dressing! Blend just enough of it into cream cheese to soften it. Add salt. On each of 4 plates, arrange a pineapple slice cut into 4 sections and put back together with bands of cream cheese mixture. Quarter remaining pineapple slice and place 1 section in center of each salad. Top with green pepper ring. Fill center with cheese mixture. Garnish with watercress, Holsum Olives and Holsum Salad Dressing.



HOLSUM

Recipe for "Peanut Crunch" Muffins

1/4 cup corn meal
 1/2 cup flour
 1 tablespoon baking powder
 1 tablespoon sugar
 1/4 teaspoon salt
 1/4 cup milk
 3 tablespoons "Peanut Crunch"
 1 egg, well beaten

Serve these tasty muffins made with "Peanut Crunch" peanut butter and watch them disappear like magic! Combine and sift all dry ingredients. Blend milk slowly into "Peanut Crunch" and stir until smooth. Add beaten egg. Pour peanut butter mixture into dry ingredients and stir quickly, just enough to dampen dry ingredients. Fill greased muffin tins 2/3 full. Bake 15-20 min. at 400° F. Makes 15-2 in. muffins. Serve with fine Holsum Preserves!



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